



AUDITING



DIETETICS



TRAINING



SPEECH
PATHOLOGY



FOOD
SAFETY



OPERATIONAL
SUPPORT

Reduce the spread of illnesses at your Facility



Food Safety is especially important in Aged Care

Much like illnesses within residents at your Aged Care or Retirement Living facility can spread to other residents and staff, the same can happen with staff illnesses, especially those that deal with food.

Below are some useful tips to help prevent the spreading of illnesses from staff to others within your facility.

- Food handlers are not permitted to work with gastro symptoms, e.g. acute vomiting and or diarrhoea, or any other illness which can be transmitted through food.
- Staff members are to be aware of the 5 Food Borne illness symptoms including gastroenteritis, vomiting, Fever, Fever with sore throat and jaundice and must not handle or serve food for 48 hours after symptoms have ceased.
- The staff member must go to the doctor and explain that she/he is a food handler. The doctor will write a certificate with the appropriate details. A record is maintained of staff illness by the Manager/Food Safety Supervisor on the Staff Illness Record Form.

Other Conditions

Other conditions for excluding food handlers from handling unpackaged food include:

- Hepatitis A & E
- Tuberculosis
- Typhoid and Paratyphoid
- Pork tapeworm



FOOD SAFETY

Food Safety Supervisor Training

You can complete your Food Safety courses from home or anywhere at any time, all you need is the internet.

Course information & Bookings for Online Food Safety Training